INSTALLATION AND OPERATING INSTRUCTIONS

COUNTERTOP MODEL ELECTRIC PIZZA OVEN

Model: EP-2-2828

INTENDED FOR OTHER THAN HOUSEHOLD USE
RETAIN THIS MANUAL FOR FUTURE REFERENCE
OVEN MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES

For Your Safety: Do not store or use flammable liquids or vapors in the vicinity of this or any other appliance.

Warning: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance instructions thoroughly before installing or servicing this equipment.

Initial heating of this oven may generate smoke or fumes and must be done in a well ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

This equipment has been engineered to provide you with year round dependable service when used according to the instructions in thismanual and standard commercial kitchen practices.

ANSI/NSF4

Form #U4186A 5/05

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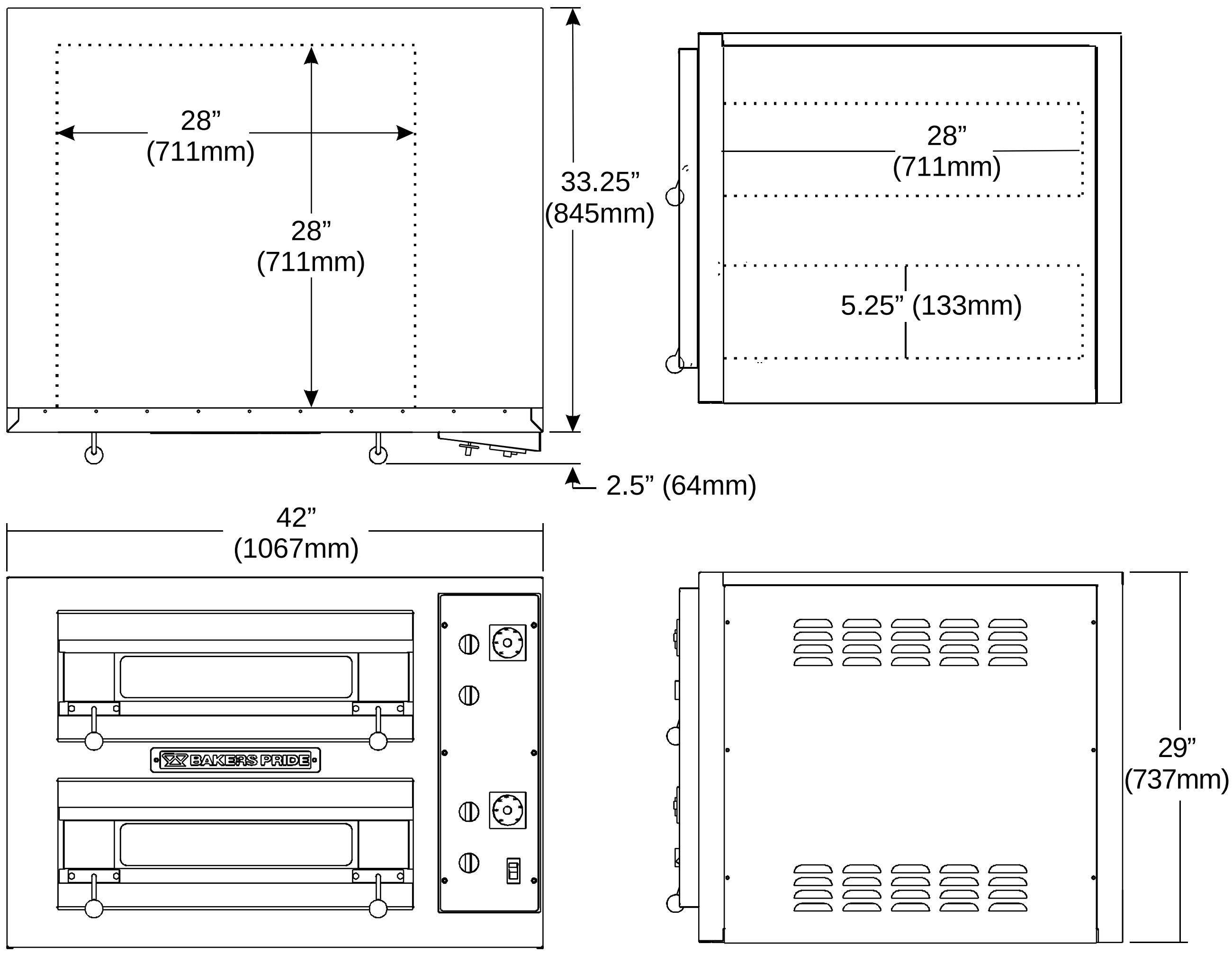
Periodic inspections by your dealer or a qualified service agent is recommended. When corresponding with the factory or your service agent regarding service problems or replacement parts, be sure to refer to the oven by the correct model number (including the prefix and suffix letters and numbers and the warranty serial number. The rating plate affixed to the oven contains this information.

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment. For Warranty Service and/or Parts, this information is required.

______________________	______________________	______________________
Model Number	Serial Number	Date Purchased

1. DIMENSIONS & SPECIFICATIONS



Volts	Amperes	kW	Nominal Amperes
208-1	44	9.5	44
208-3	25	9.5	30/31/32
230-1	39	9.5	39
240-1	38	9.5	38
240-3	22	9.5	22/23/23
400-3	13	9.5	13/12/13

	Interior Dimensions			Exterior Dimensions			Weight	Size
	W	H	D	W	H	D	lbs	(cu ft)
Single	28	5.25	28	42	29	33	458	23.26
Double				42	58	33	916	46.50

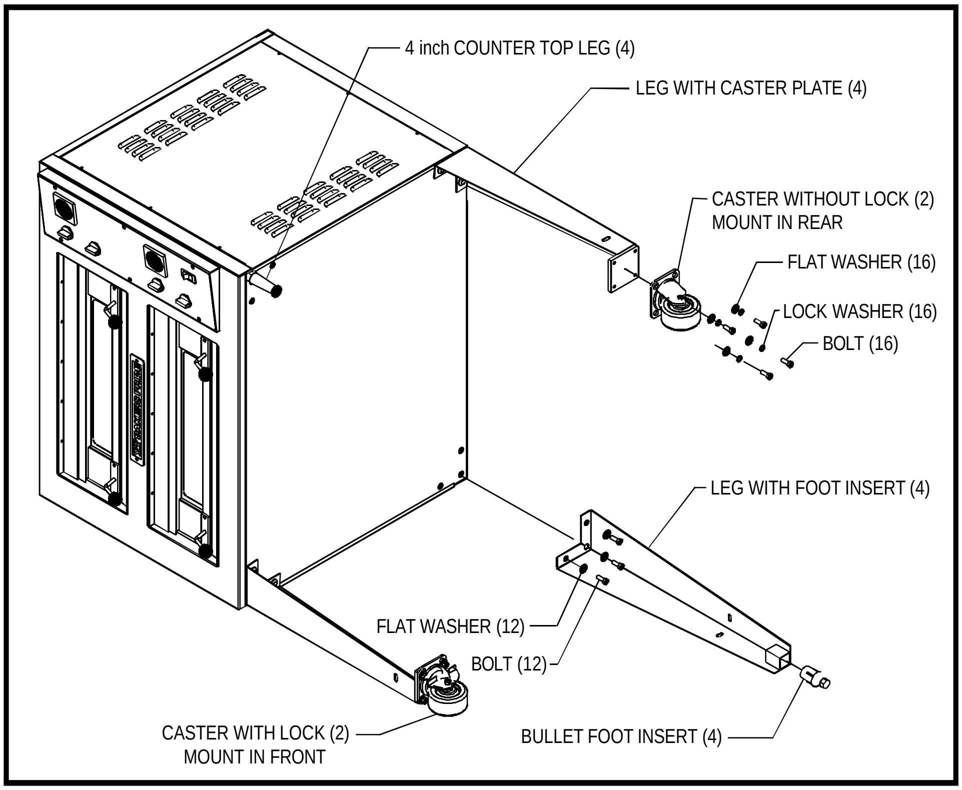
NOTE: Each oven requires its own supply connection to mains.
Ovens are shipped individually.

2. INSTALLATION

It is the responsibility of the purchaser to insure the oven is properly installed in a manner that meets all applicable codes. In the absence of local codes refer to applicable national codes. In the case of any discrepancy between this document and any local codes it is recommended you consult your local inspector.

Users are cautioned that maintenance and repairs shall be performed by authorized service agents or licensed professionals. Bakers Pride will have no obligation with respect to products that are not properly installed, adjusted, operated or maintained.

Counter-top Installation



The oven may be installed directly on a counter or stand manufactured of non-flammable materials. The oven must be installed on a surface that is at least as large as the outer dimensions of the oven. The oven must be installed with adequate clearance to combustible and non-combustible walls. If legs are not used the oven must be sealed to the countertop with an NSF approved sealant.

Minimum operating clearances to combustible surfaces is 1 inch [25 mm]. It is recommended the oven be at least 1 inch from any adjacent cooking appliance. Each oven shall be installed with respect to building construction and other equipment to permit access to the oven. Such clearance may be necessary for servicing and cleaning.

Bakers Pride recommends the mounting surface for a single oven be approximately 26 inches [660 mm] from the floor so the oven decks are at a convenient working height.

NOTE: *Refer to illustration for all three leg configurations.*

- *A. Counter Top - Short Legs - 4”*
- *B. Floor Model - 30”*
- *C. Floor/Double Stack - 16”*

Counter Top Legs

1. Turn the oven over onto its left side so you can easily reach the bolt mounting locations in the base.
2. Using the four corner most holes in the bottom of the oven insert and tighten the four counter top legs.
3. Carefully turn the oven upright. Insure the two legs that touch the floor first when you raise the oven are blocked so they do not slip away.

Floor Installation

1. At the floor end of each leg install the bullet foot insert or caster as required.

The fit of the insert to the leg is intended to be snug, you should expect to tap them lightly in place with a mallet or rubber hammer. Using your fingers screw the ends of the bullet feet into the leg clockwise until they are at their shortest length.

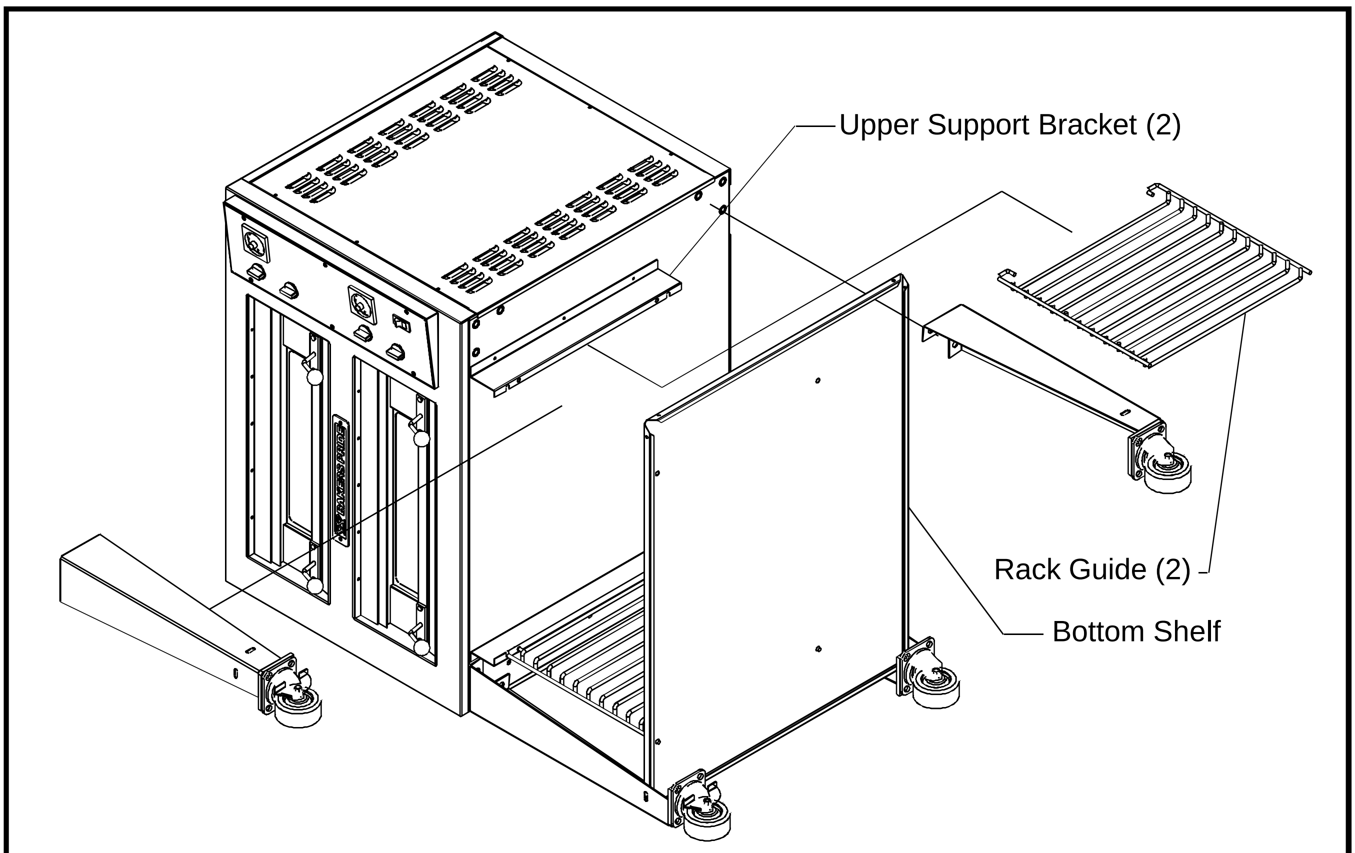
OR

Casters mount to the bottom of the caster plate with four each: 3/8-16 bolts inserted into a split ring lock washer and flatwasher.

2. Turn the oven over onto its left side so you can easily reach the boltmounting locations in the base.
3. The three holes in the top of each leg will match the bolt locations at each corner of the oven base.
4. You will need three 3/8-16 hex head bolts and three 3/8" flat washers to mount each leg. Align the leg to one of the matching bolt holes on the base and insert a bolt and washer. Install the other bolts and finger tighten into place before using a wrench to fully tighten them all.
5. Be sure to tighten all bolts for each leg. When installing casters, make sure the two casters with brakes are installed at the front of the oven.
6. Carefully stand up the oven. Insure the two legs/casters that touch the floor first when you raise the oven are blocked and chocked so they do not slip away.

Optional Open Base Feature:

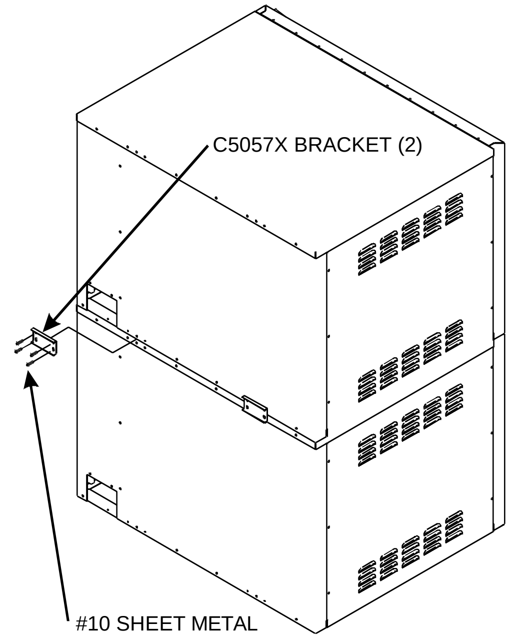
1. Install bottom shelf and rack guide brackets when installing legs - while oven is on it's side. Refer to leg instructions in Installation/Operation Manual.
2. Attach two rack support brackets to base of oven with three screws each bracket.
3. Install two legs to lower (left) side of oven.Align and attach bottom shelf to these legs with a bolt and locking nut - One each in the front and back.
4. Attach last two legs.
5. Attach bottom shelf to remaining two legs with two bolts and locking nuts - One each in the front and back.
6. When the oven is stood up, before moving it to it's final location, install four remaining bolts and locking nuts to the legs - Two on left side, two on right side. Tighten all.
7. Install two rack guides. Align the bottom pegs to holes in the bottom shelf. Align top hooks to cut-outs in upper support bracket. Lower into position.
8. Align oven racks (order separately) to the shelf heights desired and slide into place.



STACKING

Double Stacked Ovens

Your EP-2-2828 may be stacked two ovens on top of one another. In order to insure the ovens to not slide or separate, there is a stacking bracket kit required for installation at the rear of the ovens. Two brackets are installed, one at each end of the oven securing the upper oven to the bottom oven. Refer to the adjacent illustration.



3. ELECTRICAL CONNECTIONS

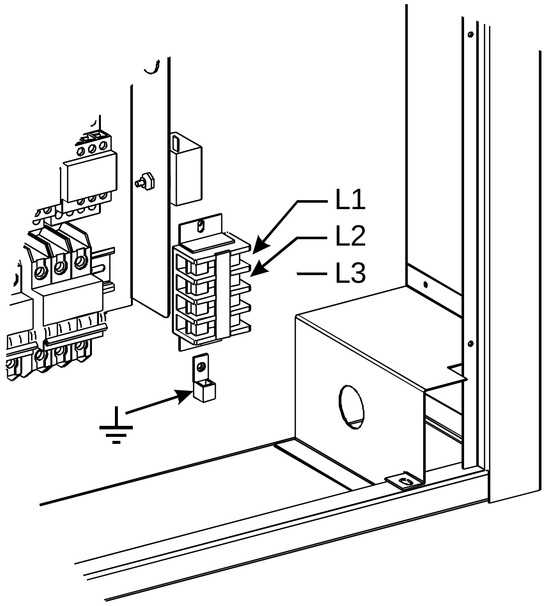
WARNING: Risk of electrical shock. Appliance must be secured to building structure.

1 Installation must be performed by a licensed electrician.
2 A separate electrical connection to the mains must be provided for each oven.
3 An all pole disconnect must be provided by the installer.
4 Connection to the electrical service must be grounded in accordance with local codes. In the absence of local codes refer to the National Electric Code, ANSI/NFPA 70 or the Canadian Electric Code, CSAC22.2 as applicable.
5 Only bare copper conductors with a minimum insulation temperature rating of 90ºC to be used.
6 The installer must supply a properly sized strain relief bushing for the mains connection that meets all codes.
7 The oven shall be installed using flexible conduit.
8 The restraint cord must be securely attached to the rear of the oven and to the building structure to prevent transmitting unnecessary stress to the flexible conduit.

Caution: Disconnect all ovens from electrical supply before servicing.

A wiring diagram is affixed to the inner side cover of the oven and included in the rear of this booklet. The input connection is accessed be removing the right side cover. Field connections are located at the lower rear corner of the control compartment.

HOOK UP



CONTROL PANEL



4. EXPLAINATION OF CONTROLS

The oven has a main power switch at the bottom portion of the control panel. This switch must be on for the oven to operate. When switched to the ONposition the lamps in each cavity light.

Each cavity has separate temperature controls. The thermostat dial may be adjusted from 200°F (100ºC) to 700°F (370ºC).

Each cavity has top and bottom infinite control switches. Turning the dial of the infinite control to “0” will turn off the heat for that portion of the oven cavity. The proportion of heat decreases as the dial is adjusted from a maximum of “10” to a minimum of “1”.

By changing the adjustment of the infinite control switches an operator can vary the heat in the cavity for more or less top heat, more or less bottom heat or equal heat top and bottom.

Each cavity has a timer that may be used when cooking product. The timer DOES NOT control the oven. To set a cook time turn the dial clock wise to the desired setting. The timer will count down until the time expires. A buzzer will sound continuously until the dial is turned to the “OFF” position slightly to the left of “0”.

5. USAGE RECOMMENDATIONS

1. Pre-heat the oven thoroughly before use. Allow one hour and fifteen minutes for pre-heat.
2. Pre-heat ovens @ 75°F (24°C) ***BELOW*** desired cook/bake temperature.
3. Do not move baking location in the middle of a bake, but spinning is okay.
4. Keep decks clean of flour, cheese, etc using a deck/scraper brush.
5. During idle periods, reduce heat by 75°F (24°C).
6. Minimizewater content of products for faster cook/bake times.
7. For larger & thick products, reduce temperature & increase bake/cook time.
8. Cooking times and temperatures will vary depending upon such factors as size of the load, temperature, mixture of products (particularly moisture) and density of products.
9. Keep a record of the times, temperature and load sizes you establish for various products. Once you have determined these, they will be similar for succeeding loads.
10. When practical, start cooking the lowest temperature product first and gradually work up to the higher temperatures.
11. When loading the oven, work as quickly as possible to prevent loss of heat.
12. Oven will continue to heat even though the timer goes off. Product should be removed from the oven as soon as possible to avoid overcooking.
13. When baking, weigh or measure the product in each pan to assure even cooking.
14. Only bread and pizza may be placed directly on a stone baking hearth.

6. Trouble Shooting

There are no user serviceable components under the covers. Contact your service agent.

PROBLEM	CAUSE TO INVESTIGATE
No power on - lights do not come on, oven does not heat-up	No power to oven - check supply voltage Circuit breaker tripped - reset and check oven for fault condition High temperature thermostat tripped - reset and check oven for fault condition
No cavity heat - oven lights come on, elements do not heat up	Circuit breaker tripped - reset and check oven for fault condition Thermostat faulty - replace Contactor faulty - replace
Uneven heat	Bad element - replace Infinite control thermostat faulty - replace
Oven won't reach temperature	Bad element - replace Thermostat faulty - replace

7. CLEANING

Caution: Disconnect all ovens from electrical supply before servicing.

When the oven is new, operate it for at least one hour at a setting of at least 500°F (250ºC). Due to normal manufacturing processes, a small amount of steam and/or smoke will exit the oven from moisture and oils on the oven components. Shut off and allow the oven to cool.

After cooling wipe down the interior of the oven with a clean damp cloth. Brushing of the baking hearth is recommended.

Exterior Cleaning
It is recommended that a regular cleaning schedule bemaintained to keep your oven operating and looking its best. Spills should be cleaned immediately.

The oven should always be allowed to cool sufficiently before cleaning. Exterior surfaces should be wiped with a soft cloth and mild detergent. Stubborn stains may be cleaned with a light weight, non-metallic cleaning pad. Apply only light pressure and rub in the direction of the surface grain.

The control panel surface is easily cleaned with a soft cloth and mild detergent. Do not use abrasives, solvent cleaners or metallic scouring pads on the control panel. They may scratch or damage the label surface.

Never spray steam or water directly onto or into the oven. This could adversely affect the ceramic cooking hearth and/or electrical components.

Interior Cleaning
Internal metallic surfaces should be allowed to cool before cleaning. Wipe interior surfaces with a wet cloth or light weight scouring pad.

Food particles or spills that accumulate on the baking hearth may be brushed off with a normal oven brush. Stubborn spills should be heated to a maximum temperature for approximately one hour to burn the spill so it will crumble and easily brush out afterwards.

Do not use oven cleaners, caustic solutions or mechanical means that may damage the interior of your oven.

8. MAINTENANCE

Users are cautioned that maintenance and adjustments should only be performed by authorized service agents using Baker's Pride replacement parts.

Minor periodic maintenance to your oven should providemanyyears of useful service to you. Any time the unit is serviced it is recommended all components be checked and their performance verified. At least once each year your oven should be inspected by a qualified service provider to insure your oven is operating at its peak performance.

Replacement Parts
Enclosed in this booklet are diagrams of likely replacement parts that may be required for normal maintenance. Specifications are subject to change without notice. Be sure to verify the current specification with your qualified service provider or Bakers Pride before ordering replacement parts.

Wiring Diagrams
The current wiring diagram at the date of your oven's manufacture was affixed to the unit for reference. Copies of the proper wiring diagrams effective on the date this booklet is printed are enclosed. Specifications are subject to change without notice. If there is any uncertainty or discrepancy between the wiring diagram and your oven refer to Bakers Pride Technical Service for clarification.

9. PARTS LISTS & EXPLODED VIEWS EP-2-2828

FIGURE 1 MAIN BODY

ITEM	PART NO	DESCRIPTION	QTY	USAGE DATES	
				FROM	TO
1	L1194X	Upper Element - 230V 500W	6	Apr 04	
	L1197X	Upper Element - 208V 500W	6	Sep 04	
	L1200X	Upper Element - 240V 500W	6	Sep 04	
2	L1193X	Lower Element - 230V 750W	6	Apr 04	
	L1196X	Lower Element - 208V 750W	6	Sep 04	
	L1199X	Lower Element - 240V 750W	6	Sep 04	
3	L1195X	Front Element - 230V 750W	2	Apr 04	
	L1198X	Front Element - 208V 750W	2	Sep 04	
	L1201X	Front Element - 240V 750W	2	Sep 04	
4	P1045X	Snap Bushing	2	Apr 04	
5	P1098X	Terminal Block	1	Apr 04	
6	P1025X	Ground Lug	2	Apr 04	
7	P1074X	Wire Clamp	3	Apr 04	
8	T1287X	Stone Hearth	2	Apr 04	
	C5035X	Steel Hearth	2	Sep 04	

FIGURE 2 DOORS

ITEM	PART NO	DESCRIPTION	QTY	USAGE DATES	
				FROM	TO
1	P1194X	Lamp-Halogen	2	Apr 04	
2	P1195X	Lens - 58 mm	2	Apr 04	
3	S3271X	Door Hinge Bushing	3	Apr 04	
4	C5050X	Door Hinge Assembly	3	Apr 04	
5	C5041X	Door Assembly - Window	2	Apr 04	
	C5040X	Door Assembly - Solid	2	Apr 04	
6	C5055X	Door Handle Assembly	4	Apr 04	
7	S1403X	Knob - 1-1/4	4	Apr 04	
8	S6064X	Door Seal	4	Apr 04	

FIGURE 3 CONTROL PANEL

ITEM	PART NO	DESCRIPTION	QTY	USAGE DATES	
				FROM	TO
1	C5029X	Control Panel w/o Timer	1	Apr 04	
	C5058X	Control Panel w/Timer	1	Sep 04	
2	U1382X	Overlay - No Timer	1	Apr 04	
	U1395X	Overlay - 15 Minute Timer	1	Sep 04	
	U1383X	Overlay - 60 Minute Timer	1	Sep 04	
3	M1367X	Infinite Switch - 208V	4	Sep 04	
	M1368X	Infinite Switch - 230V & 240V	4	Apr 04	
4	S1306X	Knob	4	Apr 04	
5	M1481X	Thermostat	2	Apr 04	
6	M1352X	Switch	1	Apr 04	
7	M1382X	Timer - 60 Minute	2	Sep 04	
	M1384X	Timer - 15 Minute	2	Sep 04	
8	S1311S	Knob	2	Sep 04	

FIGURE 1 MAIN BODY

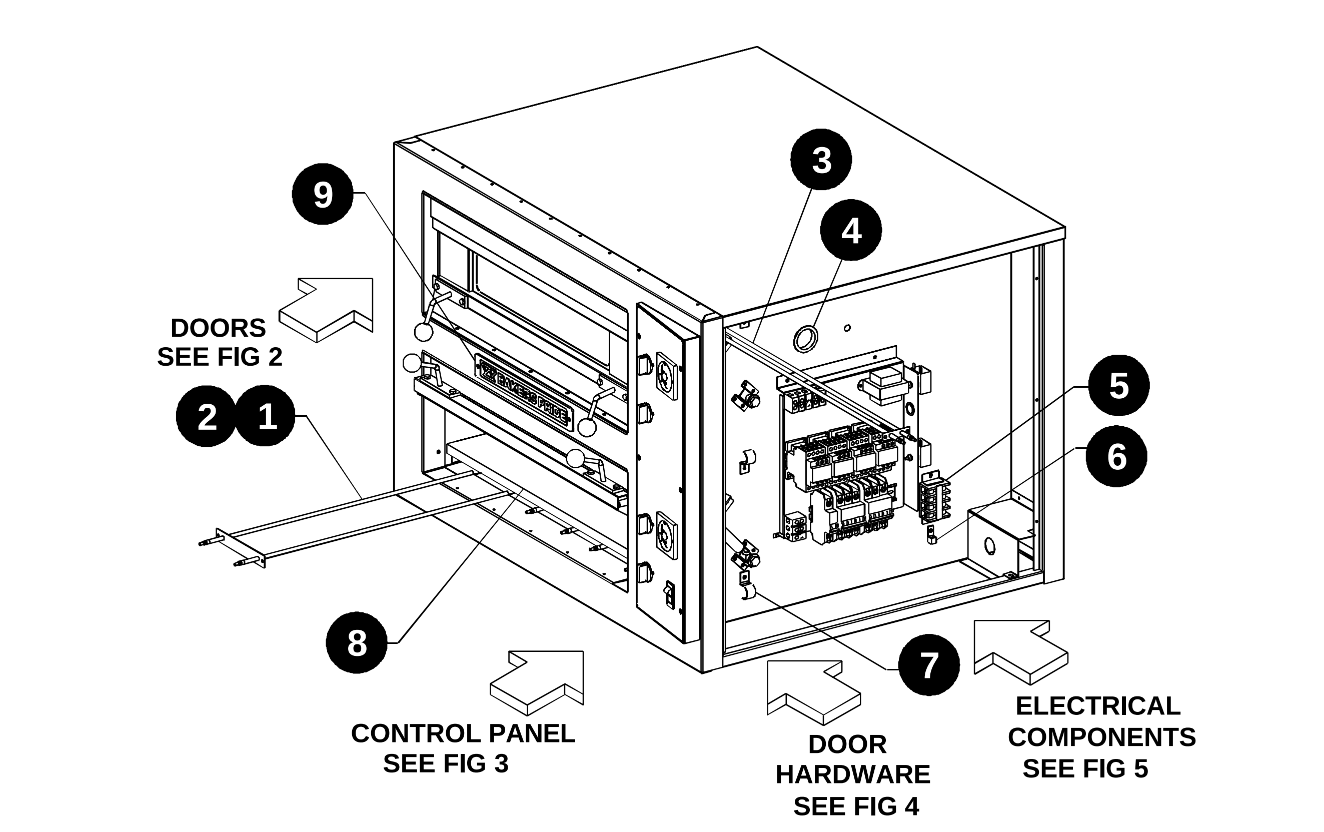


FIGURE 2 DOORS

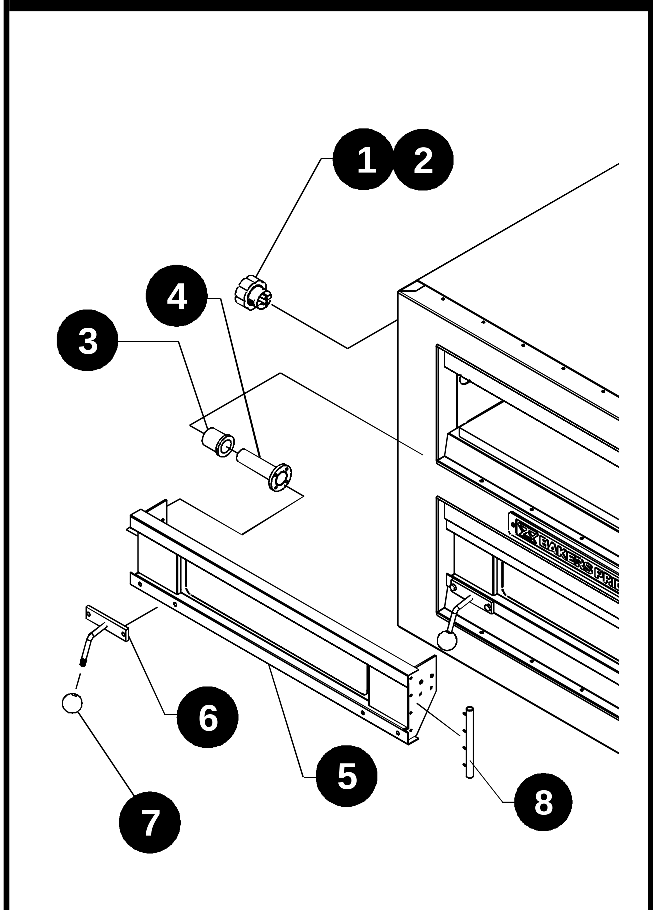


FIGURE 3 CONTROL PANEL

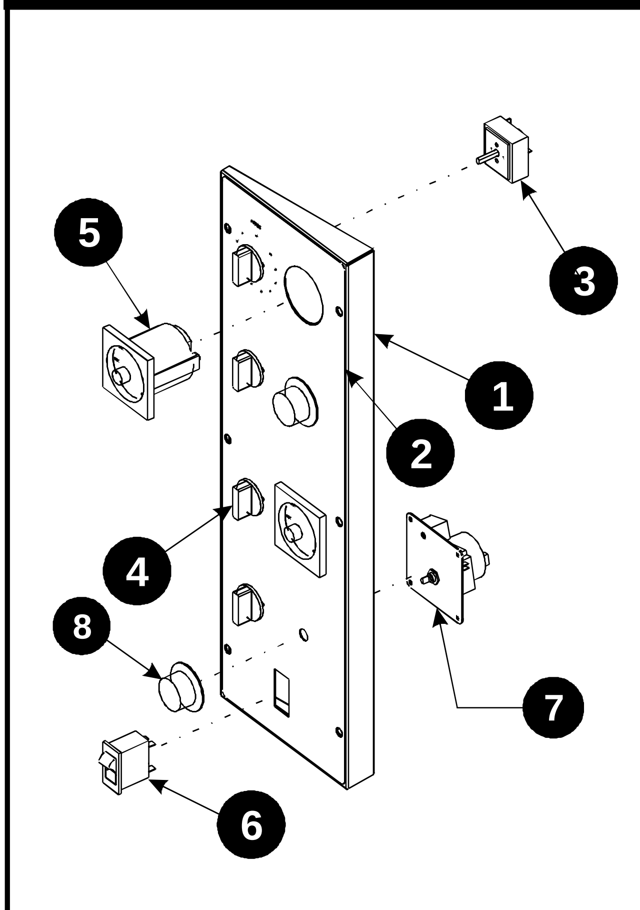


FIGURE 4 DOOR HARDWARE

ITEM	PART NO	DESCRIPTION	QTY	USAGE DATES	
				FROM	TO
1	P1018X	Snap Bushing	4	Apr 04	
2	C4075X	Spring Adjustment Bracket	2	Apr 04	
3	S3007X	Spring Bushing	4	Apr 04	
4	S3004X	Spring	2	Apr 04	
5	Q3019X	Washer	4	Apr 04	
6	Q2301X	Shoulder Bolt	4	Apr 04	
7	C5056X	Door Stop Bracket	2	Apr 04	
8	Q2111X	1/4-20 Hex Bolt	2	Apr 04	
9	Q2001X	1/4-20 Hex Nut	2	Apr 04	
10	C5027X	Door Stop Bracket	2	Apr 04	

FIGURE 5 ELECTRIC COMPONENTS

ITEM	PART NO	DESCRIPTION	QTY	USAGE DATES	
				FROM	TO
1	C5025X	Component Bracket	1	Apr 04	
2	P1003X	Terminal Block - 3 pos	1	Apr 04	
3	P1207X	Din Rail	2	Apr 04	
4	M1371X	Contactor - 208V	4	Sep 04	
	M1372X	Contactor - 230V & 240V	4	Apr 04	
5	M1482X	Thermostat	2	Apr 04	
6	M1360X	Transformer	1	Apr 04	
7	P1018X	Snap Bushing	1	Apr 04	
8	P1192X	Circuit Breaker-3 P 10A 230/400V	2	Apr 04	
	P1208X	Circuit Breaker-3 P 25A 208/240V	2	Sep 04	
9	P1201X	Circuit Breaker-1 P 10A	1	Apr 04	

FIGURE 4 DOOR HARDWARE

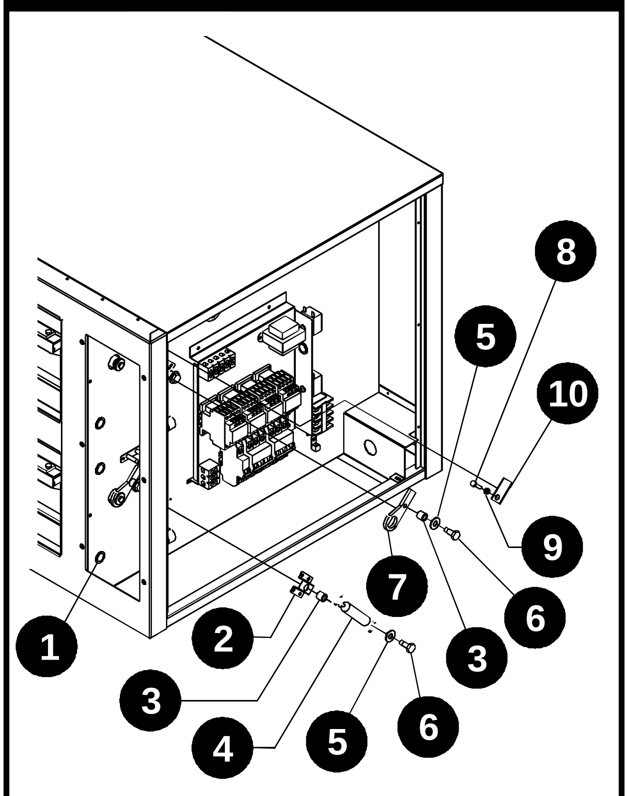
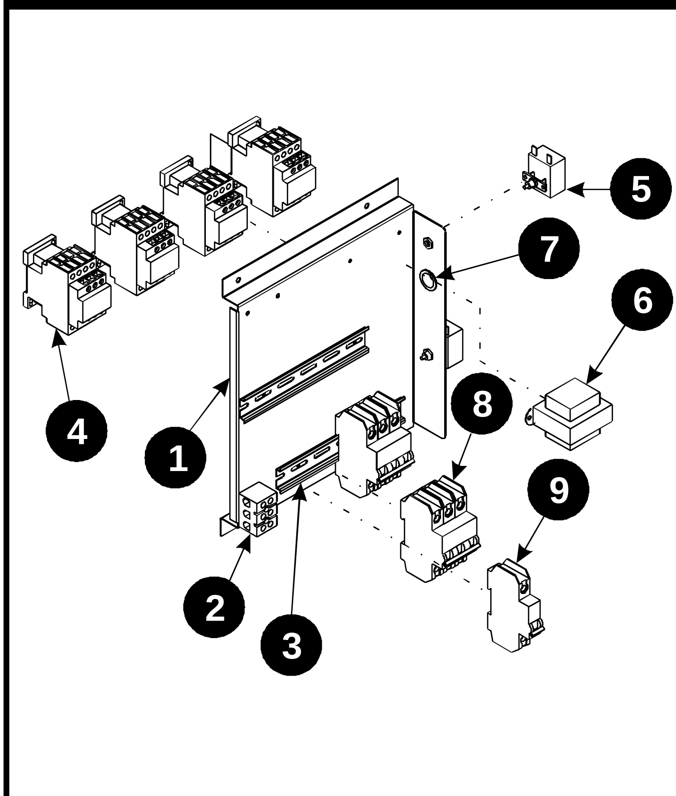


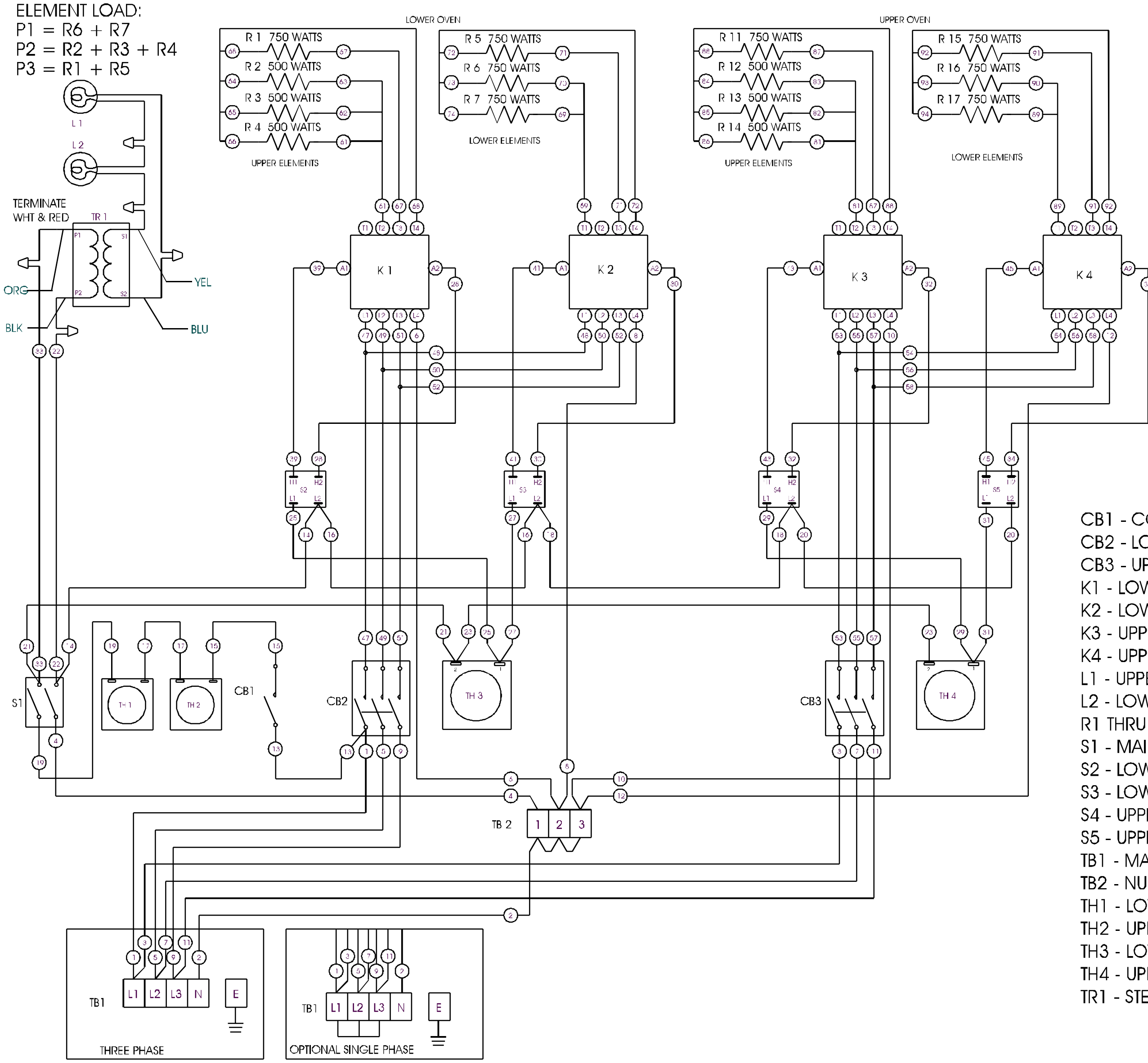
FIGURE 5 ELECTRIC COMPONENTS



10. WIRING DIAGRAMS

WIRING DIAGRAM EP-2-2828 230/400, 50HZ

ELEMENT LOAD:
P1 = R6 + R7
P2 = R2 + R3 + R4
P3 = R1 + R5



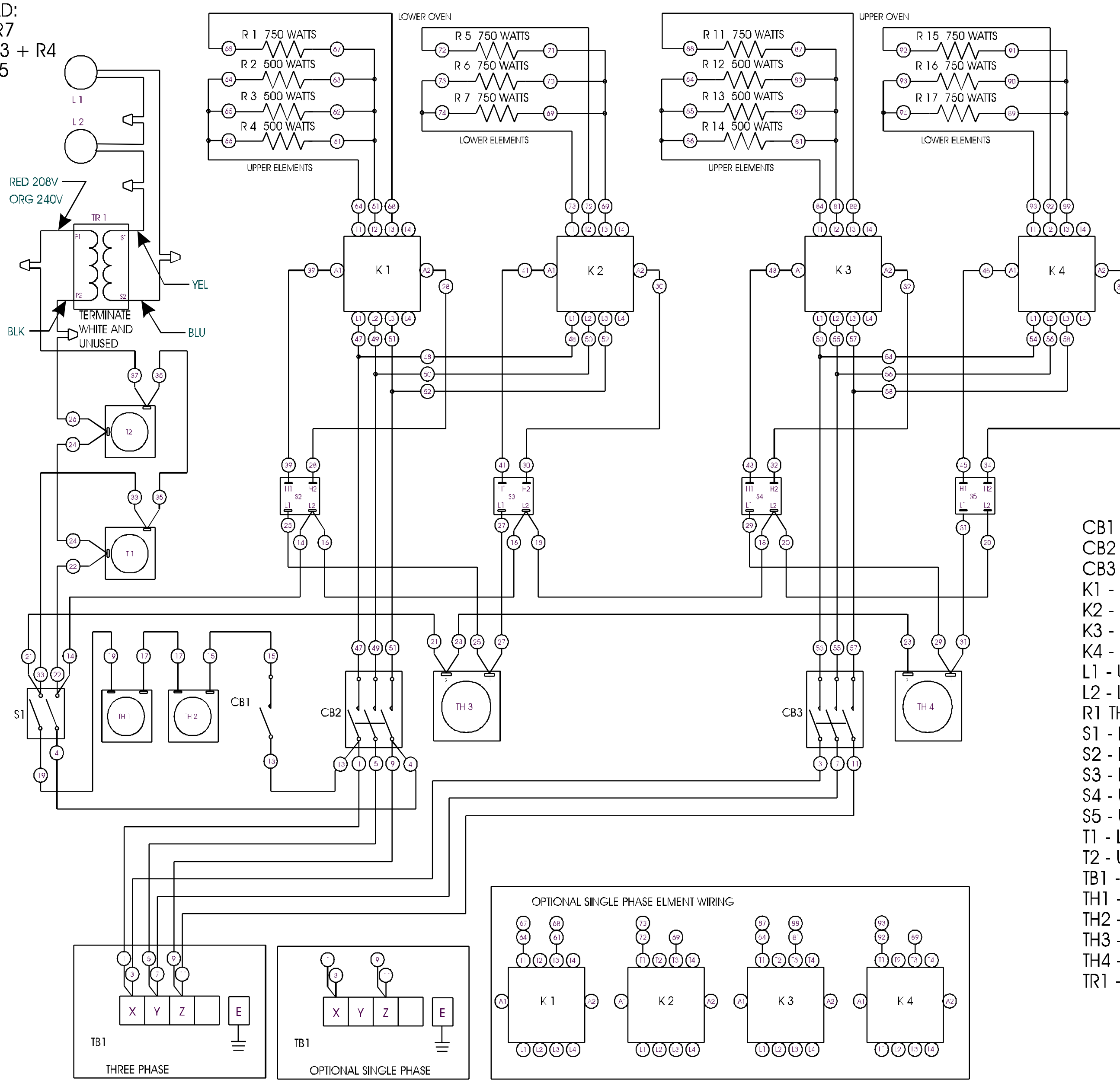
COMPONENT LIST

CB1 - CONTROL CIRCUIT BREAKER
CB2 - LOWER OVEN CIRCUIT BREAKER
CB3 - UPPER OVEN CIRCUIT BREAKER
K1 - LOWER OVEN UPPER ELEMENT CONTACTOR
K2 - LOWER OVEN LOWER ELEMENT CONTACTOR
K3 - UPPER OVEN UPPER ELEMENT CONTACTOR
K4 - UPPER OVEN LOWER ELEMENT CONTACTOR
L1 - UPPER OVEN LAMP
L2 - LOWER OVEN LAMP
R1 THRU R17 - HEATER ELEMENTS
S1 - MAIN POWER SWITCH
S2 - LOWER OVEN UPPER ELEMENT SWITCH
S3 - LOWER OVEN LOWER ELEMENT SWITCH
S4 - UPPER OVEN UPPER ELEMENT SWITCH
S5 - UPPER OVEN LOWER ELEMENT SWITCH
TB1 - MAIN POWER TERMINAL BLOCK
TB2 - NUETRAL DISTRIBUTION
TH1 - LOWER OVEN HIGH LIMIT THERMOSTAT
TH2 - UPPER OVEN HIGH LIMIT THERMOSTAT
TH3 - LOWER OVEN THERMOSTAT
TH4 - UPPER OVEN THERMOSTAT
TR1 - STEP DOWN TRANSFORMER

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WIRING DIAGRAM EP-2-2828 208/240, 60HZ (DOMESTIC)

ELEMENT LOAD:
Z-X = R6 + R7
X-Y = R2 + R3 + R4
Y-Z = R1 + R5



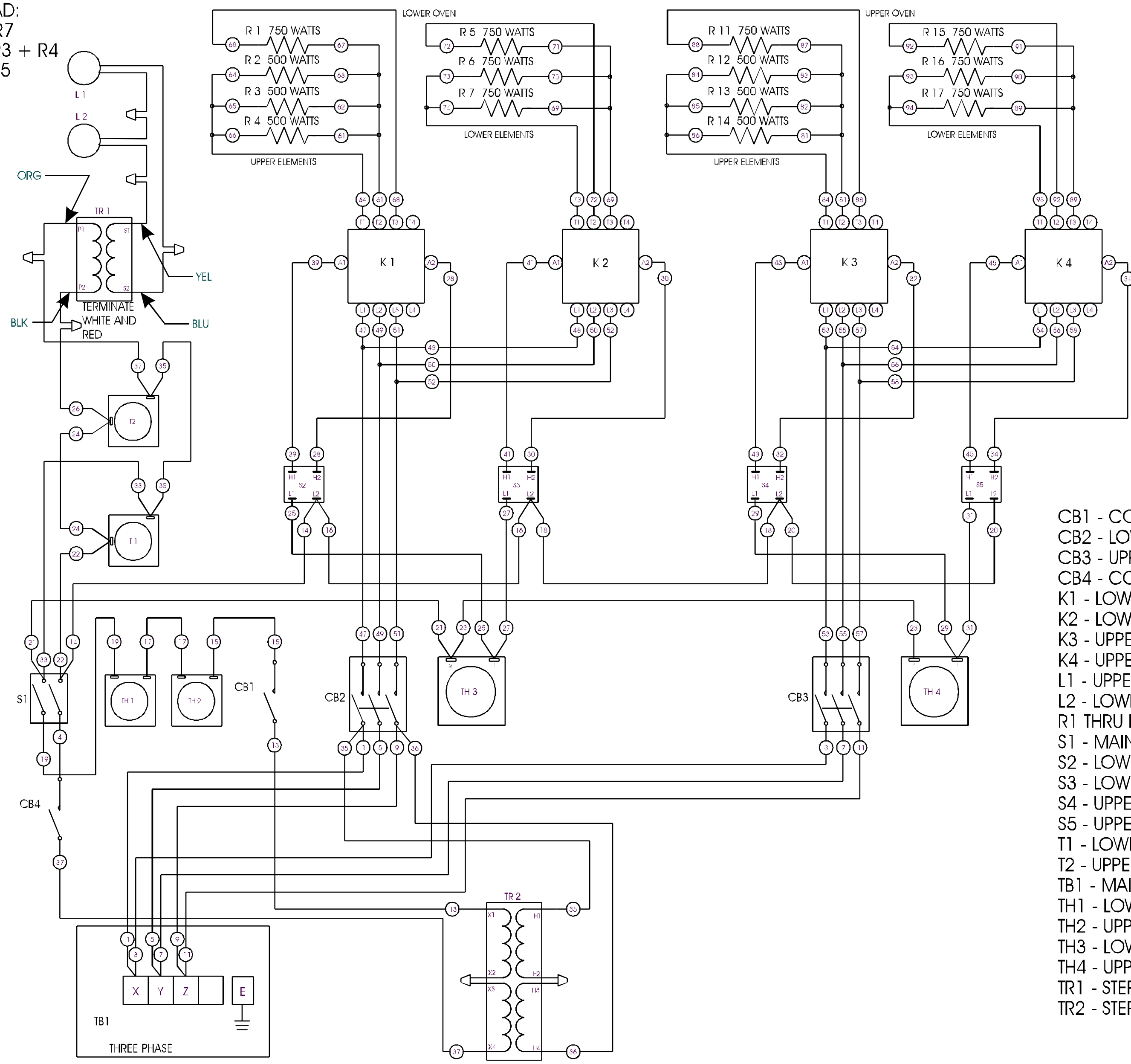
COMPONENT LIST

CB1 - CONTROL CIRCUIT BREAKER
CB2 - LOWER OVEN CIRCUIT BREAKER
CB3 - UPPER OVEN CIRCUIT BREAKER
K1 - LOWER OVEN UPPER ELEMENT CONTACTOR
K2 - LOWER OVEN LOWER ELEMENT CONTACTOR
K3 - UPPER OVEN UPPER ELEMENT CONTACTOR
K4 - UPPER OVEN LOWER ELEMENT CONTACTOR
L1 - UPPER OVEN LAMP
L2 - LOWER OVEN LAMP
R1 THRU R17 - HEATER ELEMENTS
S1 - MAIN POWER SWITCH
S2 - LOWER OVEN UPPER ELEMENT SWITCH
S3 - LOWER OVEN LOWER ELEMENT SWITCH
S4 - UPPER OVEN UPPER ELEMENT SWITCH
S5 - UPPER OVEN LOWER ELEMENT SWITCH
T1 - LOWER OVEN TIMER
T2 - UPPER OVEN TIMER
TB1 - MAIN POWER TERMINAL BLOCK
TH1 - LOWER OVEN HIGH LIMIT THERMOSTAT
TH2 - UPPER OVEN HIGH LIMIT THERMOSTAT
TH3 - LOWER OVEN THERMOSTAT
TH4 - UPPER OVEN THERMOSTAT
TR1 - STEP DOWN TRANSFORMER

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WIRING DIAGRAM EP-2-2828 480V, 60HZ, 3PH

ELEMENT LOAD:
Z-X = R6 + R7
X-Y = R2 + R3 + R4
Y-Z = R1 + R5



COMPONENT LIST

CB1 - CONTROL CIRCUIT BREAKER
CB2 - LOWER OVEN CIRCUIT BREAKER
CB3 - UPPER OVEN CIRCUIT BREAKER
CB4 - CONTROL CIRCUIT BREAKER
K1 - LOWER OVEN UPPER ELEMENT CONTACTOR
K2 - LOWER OVEN LOWER ELEMENT CONTACTOR
K3 - UPPER OVEN UPPER ELEMENT CONTACTOR
K4 - UPPER OVEN LOWER ELEMENT CONTACTOR
L1 - UPPER OVEN LAMP
L2 - LOWER OVEN LAMP
R1 THRU R17 - HEATER ELEMENTS
S1 - MAIN POWER SWITCH
S2 - LOWER OVEN UPPER ELEMENT SWITCH
S3 - LOWER OVEN LOWER ELEMENT SWITCH
S4 - UPPER OVEN UPPER ELEMENT SWITCH
S5 - UPPER OVEN LOWER ELEMENT SWITCH
T1 - LOWER OVEN TIMER
T2 - UPPER OVEN TIMER
TB1 - MAIN POWER TERMINAL BLOCK
TH1 - LOWER OVEN HIGH LIMIT THERMOSTAT
TH2 - UPPER OVEN HIGH LIMIT THERMOSTAT
TH3 - LOWER OVEN THERMOSTAT
TH4 - UPPER OVEN THERMOSTAT
TR1 - STEP DOWN TRANSFORMER - LIGHTS
TR2 - STEP DOWN TRANSFORMER - CONTROL

U4189A

BAKERS PRIDE LIMITED WARRANTY

30 Pine Street New Rochelle, New York 10801
914 / 576 - 0200 • US & Canada: 1 - 800 - 431 - 2745 • fax 914 / 576 - 0605

WHAT IS COVERED

This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- The equipment has not been accidentally or intentionally damaged, altered or misused;
- The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes, and in accordance with the installation instruction provided with the product;
- The serial number rating plate affixed to the equipment has not been defaced or removed.

WHO IS COVERED

This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

COVERAGE PERIOD

Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; (1) Year limited door warranty.
GDCO Models: Two (2) Year limited parts and labor; (2) Year limited door warranty.
CO11 Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.
All Other Products: One (1) Year limited parts and labor. Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE - whichever comes first.

WARRANTY COVERAGE

This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles, round trip, and (2) hours travel time. The purchaser, however, shall be responsible for all expenses related to travel, including time, mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14, PX-16, P18, P22S, P24S, PD-4, PDC, WS Series and BK-18.

EXCEPTIONS

All removable parts in BAKERS PRIDE Char-broilers, including but not limited to: Burners, Grates, Radiants, Stones and Valves, are covered for a period of SIX MONTHS.
All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser.
The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, milage or any other charges.

EXCLUSIONS

- Negligence or acts of God,
- Thermostat calibrations after (30) days from equipment installation date,
- Air and Gas adjustments,
- Light bulbs,
- Glass doors and door adjustments,
- Fuses,
- Char-broiler work decks and cutting boards,
- Tightening of conveyor chains,
- Adjustments to burner flames and cleaning of pilot burners,
- Tightening of screws or fasteners,
- Failures caused by erratic voltages or gas supplies,
- Unauthorized repair by anyone other than a BAKERS PRIDE Factory Authorized Service Center,
- Damage in shipment,
- Alteration, misuse or improper installation,
- Thermostats and safety valves with broken capillary tubes,
- Accessories — spatulas, forks, steak turners, grate lifters, oven brushes, scrapers, peels, etc.,
- Freight — other than normal UPS charges,
- Ordinary wear and tear.

INSTALLATION

Leveling and installation of decks, as well as proper installation and check out of all new equipment — per appropriate installation and use materials — is the responsibility of the dealer or installer, not the manufacturer.

REPLACEMENT PARTS

BAKERS PRIDE genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BAKERS PRIDE Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers part. BAKERS PRIDE shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

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